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A.D. 1879, 11*th* OCTOBER. N° 4129.

Manufacture of Cheese.

LET
CERS PATENT to Jubal Webb, of High Street, K[illegible]sington, in the County
TH Middlesex, Provision Merchant, for the Invention of "IMPROVEMENTS IN
Sealed t[illegible] MANUFACTURE OF CHEESE."
e 9th April 1880, and dated the 11th Octo[illegible]er 1879.

PROVISIO[illegible]
the CO[illegible]NAL SPECIFICATION [illegible]eft by the said Jubal Webb at the Office of
[illegible] the 11th October 1879.

JUBAL WEB[illegible] missioners of Patents [illegible]ensington, in the County of Middlesex, Provision Merchant. "IMPROVE[illegible]N THE MANUFACTURE OF CHEESE."

This Invention relates to the manufacture of cheese somewhat resembling the well known Gorgonzola cheese heretofore exclusively manufactured in Italy.

According to my Invention I take the night milk, set it up, and skim it. In the morning I take the morning milk, and mix the night cream with it. I then put all in a tub or vat together, adding a suitable quantity of rennet. I then take off the whey and drain the curd; then when the latter has the proper consistency I cut and break the same, adding a small quantity of salt and a preparation of toasted bread, which after pounding is added to and mixed with the broken curd. The latter is then placed in hoops suitably made and adapted for the purpose.

The curd after being properly set or solidified is taken from the hoops, carefully scraped, bound with cloth, and turned twice a day, the cloths being changed every twenty four hours. It is then placed in a well ventilated room, and kept moderately warm until the fungus is properly developed; it will then be ready for use.

[*Price 2d.*]

SPECIFICATION in pursuance of the conditions of the Letters Patent, and of an Order of the Lord Chancellor, filed by the said Jubal Webb in the Great Seal Patent Office on the 6th May 1880.

JUBAL WEBB, of High Street, Kensington, in the County of Middlesex, Provision Merchant. "IMPROVEMENTS IN THE MANUFACTURE OF CHEESE."

This Invention relates to the manufacture of cheese, and is designed to afford the means for producing an article which has not heretofore been made, but which somewhat resembles the well known "Gorgonzola" cheese, exclusively manufactured in Italy. This particular kind or quality of cheese is now in great demand, but as the market therefor is entirely dependent upon foreign supply, which is not always adequate to the demand, it is very desirable to provide a substitute for the same. This is accomplished by my Invention, which affords the means for producing an article that nearly resembles in flavour and in nutritious qualities the aforesaid "Gorgonzola" cheese.

In practising my Invention I take the night milk, set it up, and skim it. In the morning I take the morning milk, and mix the night cream with it in the following proportion, that is to say:—I take the night cream of about two gallons of milk and mix the same with one gallon of the morning milk; or I may use the milk of cream with the evening milk of the same day, that is to say, I always use milk adding a later period than the cream. I put the whole in a tub or vat together, and mixed a suitable quantity of rennet, say, about a spoonful of rennet to a gallon of the latter cream and milk. I then take off the whey and drain the curd; then when it has the proper consistency I cut and break the same, adding a small quantity of salt and also a small quantity of a preparation of dried and toasted bread, which after pounding is added to and mixed with the broken curd; this procedure assisting in the production of the blue mould fungus or "piney."

The curd is then placed in hoops suitably made and adapted for the purpose. The curd after being properly set or solidified is taken from the hoops, carefully scraped, bound with cloth, and turned twice a day for the period of about three weeks, the cloths being changed every twenty four hours. It is then placed in a well ventilated room, and kept moderately warm until the blue mould or fungus is properly developed; it will then be ready for use.

Having thus fully described my said Invention and the manner of performing the same, I wish it understood that I claim,—

The manufacture of cheese of the peculiar kind or quality above specified, as and for the purpose set forth.

In witness whereof, I, the said Jubal Webb, have hereunto set my hand and seal, this Fifth day of May, in the year of our Lord One thousand eight hundred and eighty.

JUBAL WEBB. (L.S.)

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